

# THE SOURCE

## 2017 Ribera Sacra, Xastre

Varietal(s)	85% Mencia, 5% Garnacha Tintorera and 5% Caiño Longo, with the remaining 5% a mix of indigenous grape varieties
Region	
Short Summary	
Terroir	Breo's wines come from three hectares of steeply terraced vineyards in the Amandi sub-region of Galicia's Ribeira Sacra, on Spain's ancient Galician Massif. The vines face south and southwest on shallow decomposed gneiss and slate with topsoil composed of the decomposition of the bedrock. Cool air from the Atlantic and warm air from the Mediterranean influences the climate, creating a tug of war that brings beautiful balance to a growing season. This is extreme wine country in every way—hot summer days, cold nights, heavy rains, unexpected hailstorms in the summer, etc.
Cellar Notes	100% whole cluster partial carbonic fermentation for 40-50 days with natural yeasts in 1500 liter plastic bins. Extraction is done by hand in the “infusion” style (gentle pushdown of the cap only inches). It's then basket pressed and tank settled 10 days in stainless. Sulfite quantity and timing depends on the quality of the grapes and can be made before fermentation; in a good year nothing is added, in a difficult year less than 10ppm. Malolactic fermentation is always completed.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Despite not having an organic certification, Breo does everything by hand (including weed and grass management) without the use of any treatments that are not organically certified.
Alcohol %	12.5-13.5
Total SO2	None Added—Very Low—Low—Medium—High